

AMENDMENTS

1. (Withdrawn) A method of manufacturing breadcrumbs, comprising:
forming a mixture;
extruding said mixture to form loaves;
surface drying said loaves in a first drying step;
communuting said loaves to form particles having a smaller size than said loaves;
and
further drying said particles in a second drying step to obtain the breadcrumbs.
2. (Withdrawn) The method of claim 1, wherein said surface drying step comprises a drying temperature of about sixty to about eighty degrees Celsius (about 60° to about 80° Celsius).
3. (Withdrawn) The method of claim 1, wherein said first drying step and/or said further drying step comprise a fluid bed dryer.
4. (Withdrawn) The method of claim 1, wherein said surface drying step comprises a drying temperature of over about 250° Celsius.
5. (Withdrawn) The method of claim 1, wherein said communuting step comprises a first cutting step for coarse cutting followed by a second cutting step for fine cutting.
6. (Withdrawn) The method of claim 1, wherein said communuting step comprises a cutting step for a first size reduction followed by a grinding step for a second size reduction.
7. (Withdrawn) The method of claim 1, wherein said surface drying step is followed by a tempering step to expose said loaves to ambient air.

8. (Withdrawn) The method of claim 7, wherein said loaves are exposed to ambient air for about an hour.

9. (Withdrawn) The method of claim 1, wherein said loaves comprise about 10 to about 40 millimeters in diameter and about 10 to about 50 millimeters in length.

10. (Withdrawn) The method of claim 1, wherein said mixture is cooked during said extrusion step.

11. (Withdrawn) The method of claim 1, wherein said further drying step is followed by a sizing step.

12. (Withdrawn) The method of claim 1, wherein said mixture comprises a water content at said extruding step of about thirty-five to about forty-five percent (about 35 to about 45 %).

13. (Withdrawn) The method of claim 12, wherein said loaves comprise a water content at said surface drying step of about twenty to about twenty-five percent (about 20 to about 25 %).

14. (Withdrawn) The method of claim 131, wherein said breadcrumbs comprise a water content at said further drying step of about ten to about three percent (about 10 to about 3 %).

15. (Currently amended) A system for manufacturing crumbs from a raw material mixture, comprising:

an extruder for extruding the mixture to form loaves having a first size;

a first dryer for surface drying said loaves;

a comminuting device separate from said extruder for comminuting said loaves to form crumbs having a smaller size than said loaves after drying; and

a second dryer for further drying said crumbs.

16. (Original) The system of claim 15, wherein at least said first dryer comprises a fluid bed dryer.

17. (Original) The system of claim 15, wherein said comminuting device comprises a first cutter for coarse cutting and a second cutter for fine cutting.

18. (Original) The system of claim 15, wherein said comminuting device comprises said first cutter for a first size reduction and wherein said system further comprises a grinder downstream of said second dryer for a second size reduction.

19. (Original) The system of claim 15, further comprising a tempering chamber positioned between said extruder and said comminuting device.

20. (Original) The system of claim 15, further comprising a sizing device for sizing said crumbs.

21. (Original) The system of claim 15, further comprising a plurality of vertically extending transport lines connecting said extruder, said first dryer, said comminuting device, and said second dryer.

22. (Original) The system of claim 21, wherein said plurality of vertically extending transport lines comprises a plurality of pneumatic conveying lines.

23. (Original) The system of claim 21, wherein said plurality of vertically extending transport lines comprises gravity for conveying.

24. (Original) The system of claim 15, comprising in series said first dryer, a first cutter for coarse cutting, a second cutter for fine cutting, said second dryer, and a grinder.

25. (Original) The system of claim 24, further comprising a first bypass line connected between said first cutter and said second dryer for bypassing said second cutter and a second bypass line bypassing said grinder.

26. (Original) The system of claim 15, wherein said extruder is heated.

27. (Original) The system of claim 15, wherein said extruder comprises a cutter.

28. (Currently amended) A system for manufacturing a plurality of product crumbs, comprising:

an extruder for forming a plurality of product loaves;
means for drying said plurality of product loaves;
means for tempering said plurality of product loaves;
means for cutting separate from said extruder said plurality of product loaves into said plurality of product crumbs after drying; and
means for drying said plurality of product crumbs.

29. (Original) The system of claim 28, further comprising means for grinding said plurality of product crumbs.

30. (Original) The system of claim 28, further comprising means for sizing said plurality of product crumbs.

31. (Original) The system of claim 28, further comprising a plurality of pneumatic transport means.

32. (Currently amended) A system for manufacturing a plurality of product crumbs, comprising:

an intake station;
an extrusion station;
a first drying station;
a tempering station
a chopping station separate from said extruder and downstream of said first drying station; and
a further drying station.